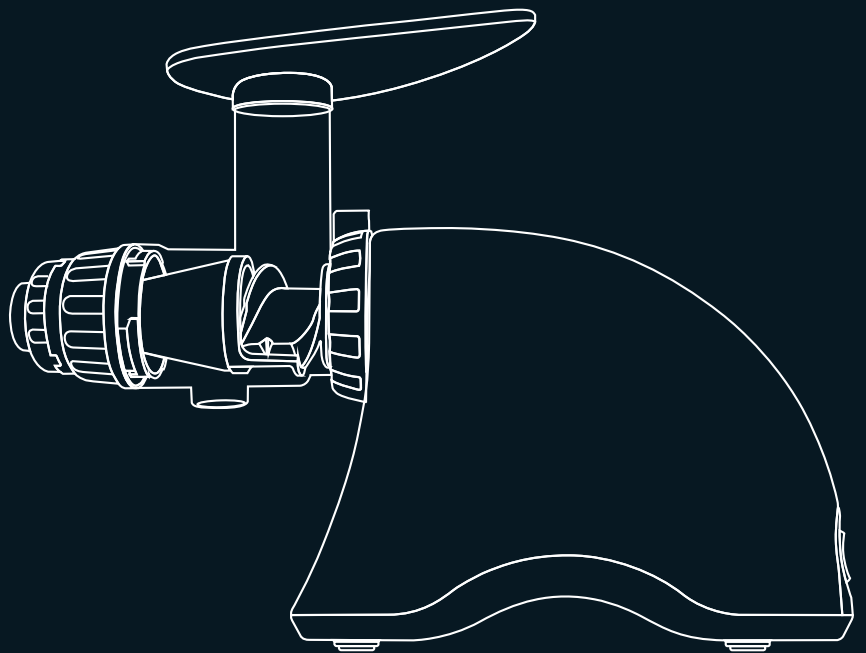


OSCAR

Classic



Important Safeguards

1. Read all instructions.
2. To protect against risk of electrical shock, do not put the main body (motor) in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before assembling or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter.
9. Always make sure juicer locking clip is locked while juicer is in operation.
10. Be sure to turn switch to OFF position after each use of your juicer. Make sure the motor stops completely before disassembling.
11. Do not put your fingers or other objects into the juicer while it is in operation. If food becomes lodged in the opening, use food plunger or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble juicer to remove the remaining food.
12. Read all the instructions and operating procedures before plugging in and using appliance.
13. Do not unplug from electrical outlet by pulling on the cord. To unplug, grasp the plug, not the cord, and pull.
14. Turn off all controls before unplugging from or plugging into an electrical outlet.

Oscar Classic (DA-950)

This heavy-duty juicer features a patented, stone mill-like auger, made of hygienic U.S. FDA-approved Ultem.

The Oscar Classic working at a low speed of 63-75 RPMs ensures full taste and the highest nutritional value.

The Oscar Classic is easy to assemble and disassemble for quick cleaning.

The Oscar Classic assures you many years of trouble-free, dependable service.

20-year warranty on the motor and 5-year warranty on the front end.

The warranty only covers manufacturing defects.

Parts broken through wear and tear are not covered.

Multi-Purpose Juicer/Food Processor

1. Fruit Juice Extractor

The Oscar Classic juicer efficiently juices soft and hard fruits, even citrus fruits, one of the hardest fruits to juice.

2. Vegetable Juice Extractor

The Oscar Classic efficiently juices all kinds of vegetables, including celery, carrots, peppers, radishes, and cabbage without destroying the natural flavor and nutrition. Fresh taste and full nutrition is guaranteed with this unique extraction process.

3. Grass Juice Extractor

Wheat grasses, aloe leaves and pine tree leaves are just some of the other natural products you can juice with the Oscar Classic juicer. Enjoy the best that nature offers in raw foods of all kinds. Juice them for full nutritional benefits.

4. Processing /Chopper Functions

The Oscar Classic also chops and processes, garlic, scallions, red pepper, ginger, radish and many other foods, including herbs and seasonings, providing natural flavor and nutrition. Soft foods for babies and geriatric patients are quick and easy to prepare with the processing strainer.

5. Pasta Maker

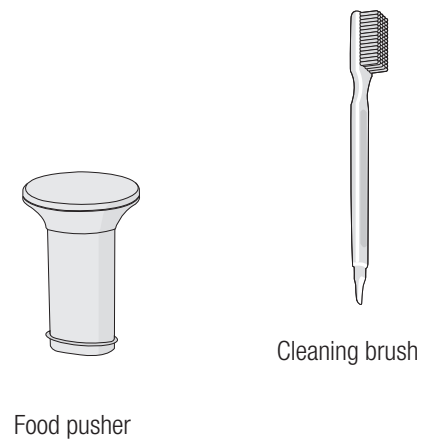
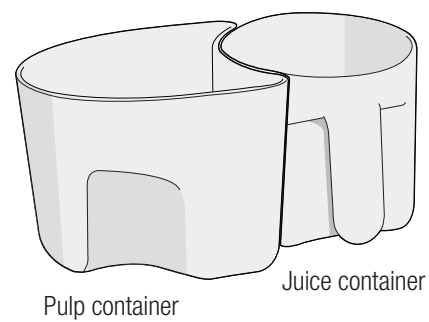
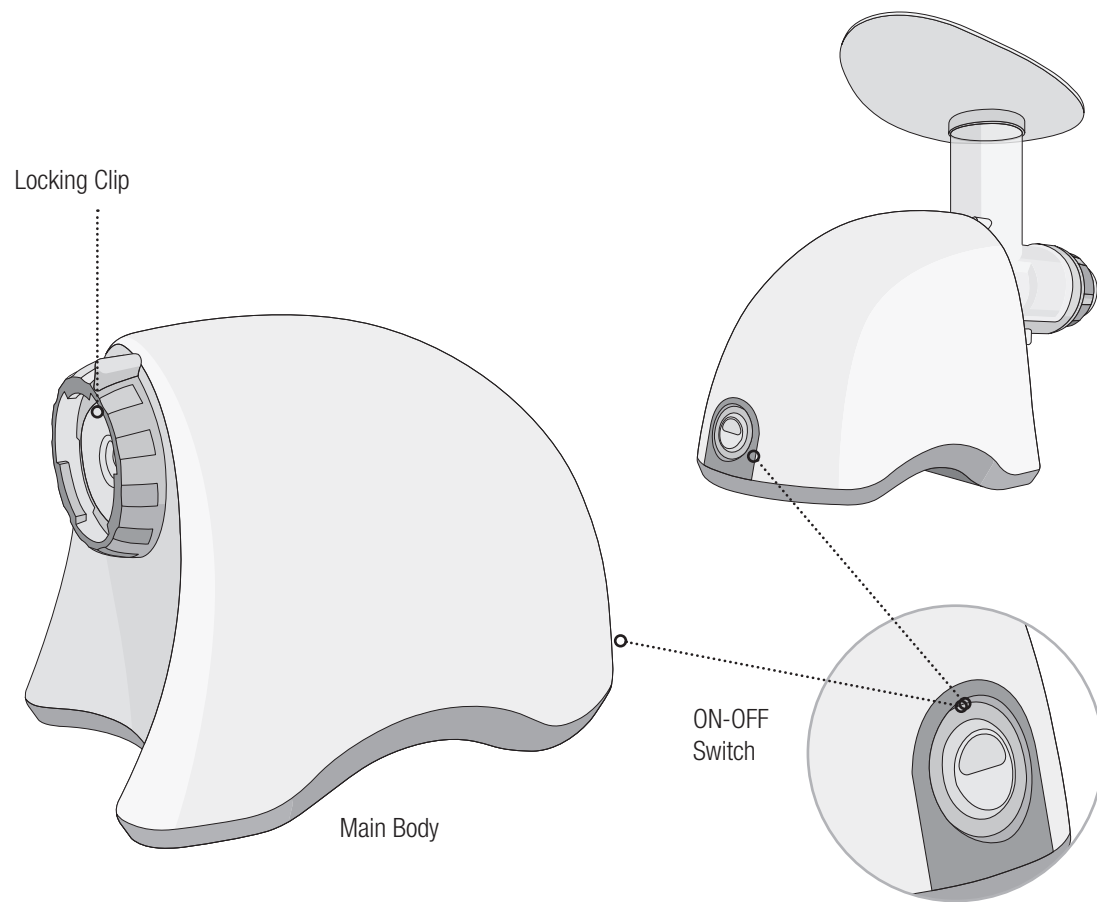
Make fresh noodles in just minutes with the pasta nozzles. See page 14 for more information.

6. Homogenizer

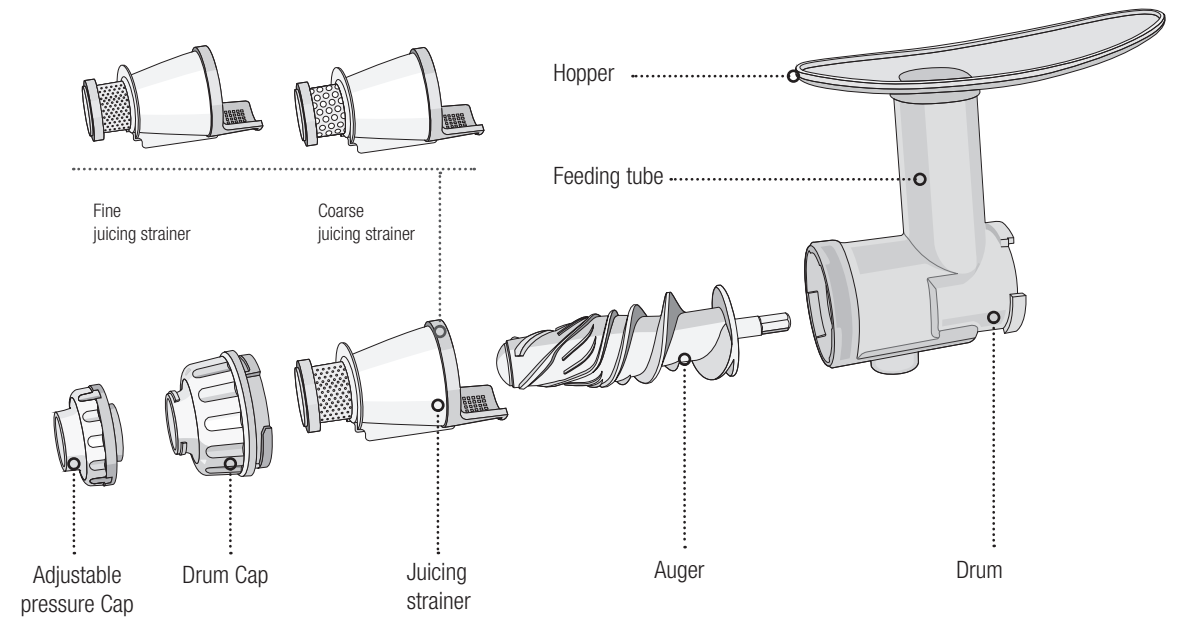
Make fresh frozen desserts, natural baby food, and nut butters.

7. Grinder

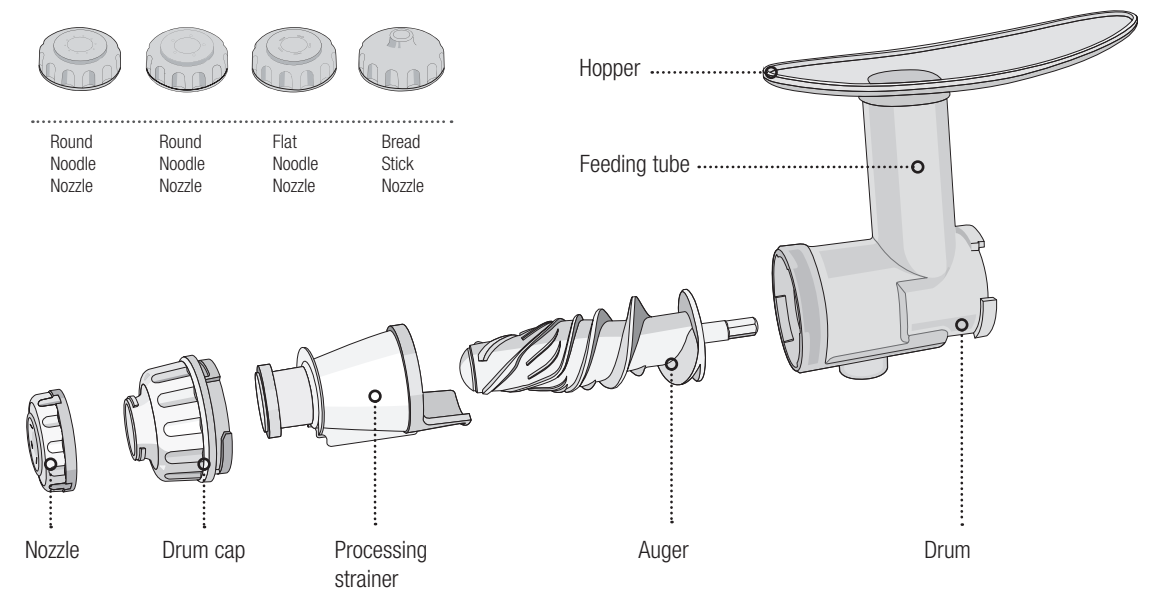
Grind coffee beans and flour.



Parts for juicing



Parts for Processing



Juice fruits and vegetables
Juice grasses
Mince herbs & seasonings
Make noodles and bread sticks
Make baby food and sorbets

Specifications

Model Name	Oscar Classic DA-950
Dimensions	Length: 420 mm Width: 187 mm Height: 320 mm
Voltage	230 V / 50 Hz (200W power)
Motor	Single-phase induction
Auger RPM	63-75
Fuse	250V 5A
Certified	CE & IEC

Parts and Accessories Included with Your Juicer

1 User Manual	1 Processing Strainer
2 Containers	1 Food Pusher
2 Round Noodle Nozzles	1 Hopper + Drum
1 Bread Noodle Nozzle	1 Cleaning Brush
1 Flat Noodle Nozzle	1 Drum Cap
1 Auger	1 Adjustable pressure Cap
2 Juicing Strainers	

Total of 16 parts including this manual

- 1. Thoroughly wash unpeeled fruit and vegetables before juicing.*
- 2. Cut fruit or vegetables into small pieces (about 5cm) so juice may be extracted more thoroughly.*
- 3. Turn on the machine. Let it run without interruption until all the juice has been extracted.*
- 4. If the juicer starts to vibrate slightly during operation, turn off the machine. Empty the drum set. Re-assemble and resume normal operation.*
- 5. After placing the last pieces of fruits or vegetables into the hopper, keep the machine running for a few seconds to ensure the machine has extracted the last drops of juice.*
- 6. Turn off machine.*
- 7. Clean drum set after each use.*
- 8. Do NOT run the machine for more than 30 minutes at a time.*

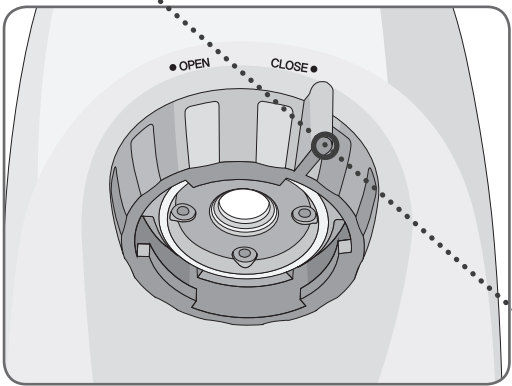
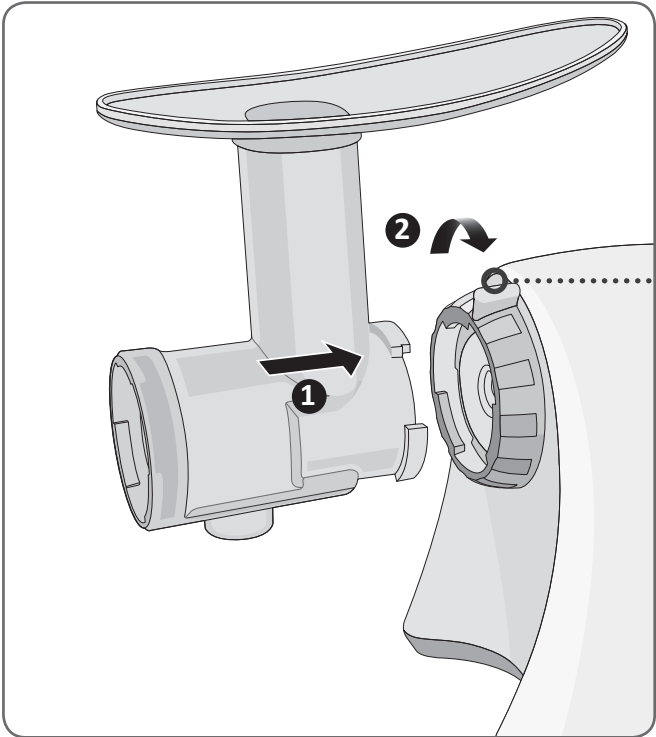
Cleaning Instructions

Wash the auger and parts in warm, soapy water in your kitchen sink and rinse well.
Do not place parts or accessories in your dishwasher.
Do not immerse unit in water. Clean with a damp cloth.

Making Juice

Assembly 1

Connect drum with main body by turning locking clip clockwise (about 60°).
Place hopper onto feeding tube.



Assembly 2

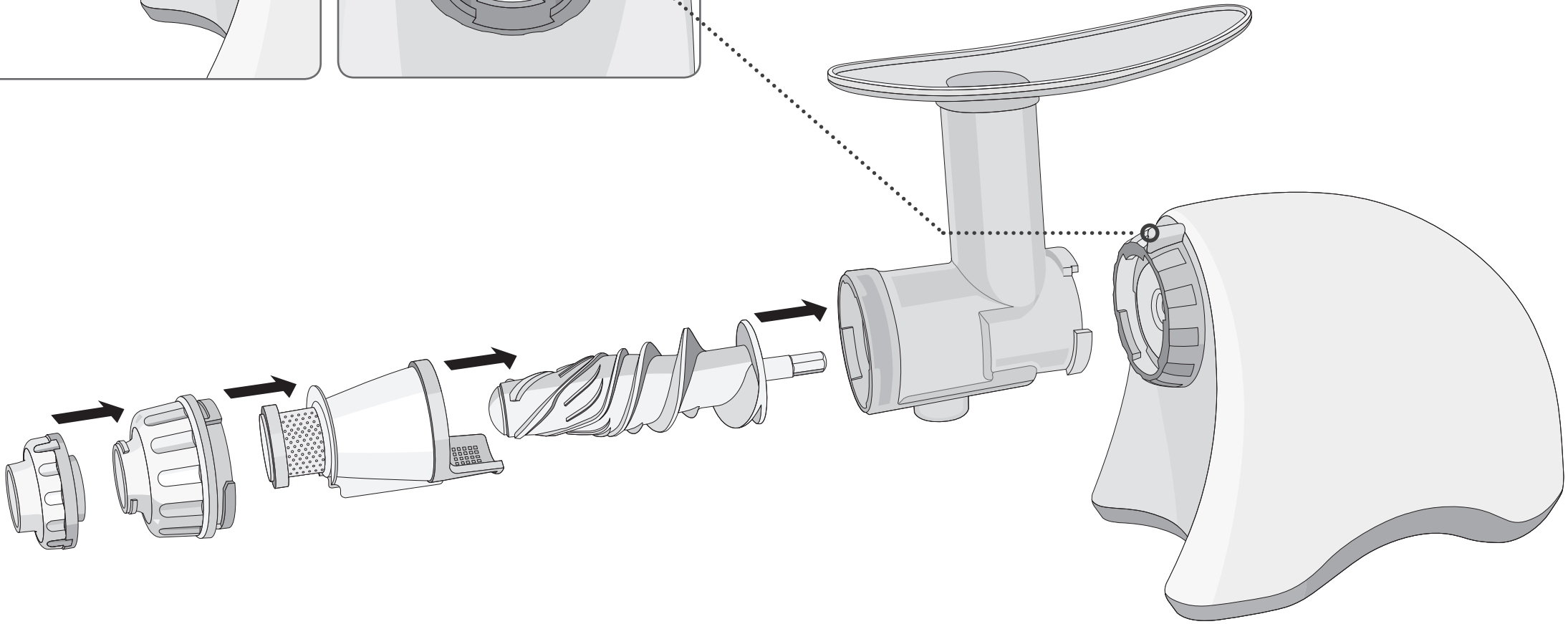
1) Function for juicing vegetable

Place the auger into the drum.
Insert the fine juicing strainer into the drum.

2) Function for juicing fruit

Place the auger into the drum.
Insert the coarse juicing strainer into the drum.

Place the drum cap onto the drum end and turn it counter clockwise until it clicks firmly into place.
Attach adjustable pressure cap to the drum cap end.
Turn to "5" on the adjustable pressure cap for maximum pressure.
This is best for carrot, beetroot and the leafy greens.
Turn to "1" or "2" for soft fruits like orange, strawberry etc.

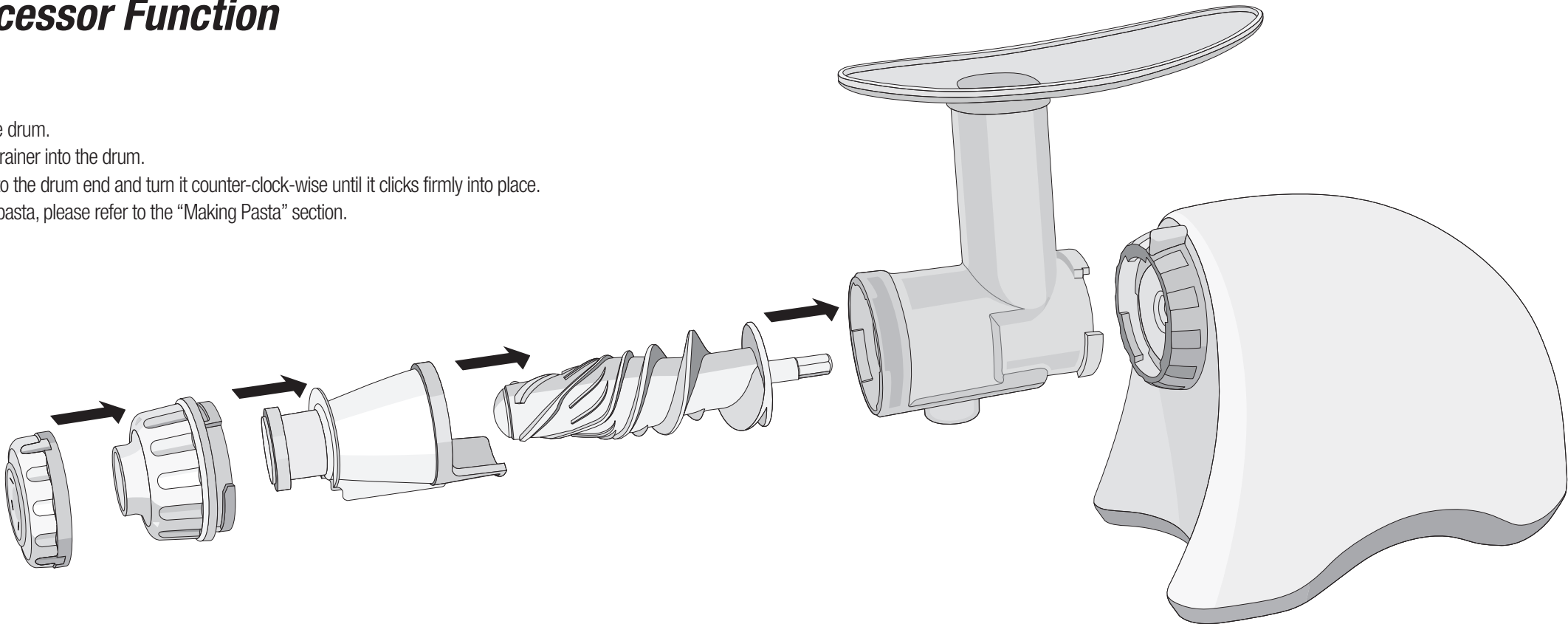


Assembly Instructions

Food Processor Function

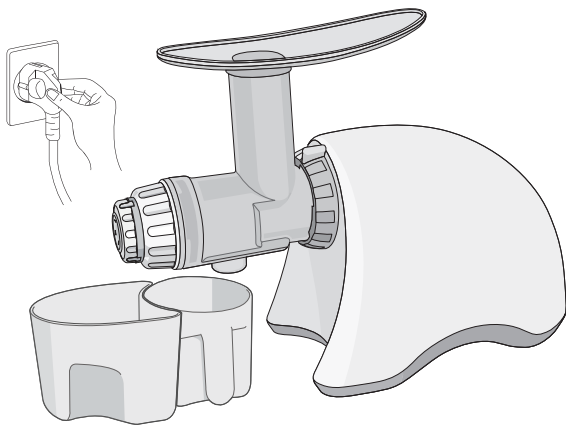
For processing function

- Place the auger into the drum.
- Insert the processing strainer into the drum.
- Place the drum cap onto the drum end and turn it counter-clock-wise until it clicks firmly into place.
- If interested in making pasta, please refer to the “Making Pasta” section.



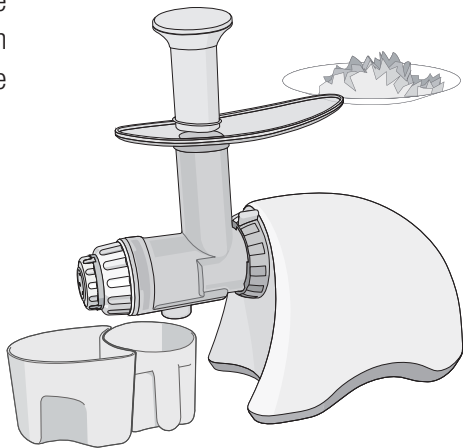
Assembly 3

When juicing, place juice bowl and pulp bowl under the drum set. When processing, you don’t need the juice bowl. Plug power cord into wall outlet.



Assembly 4

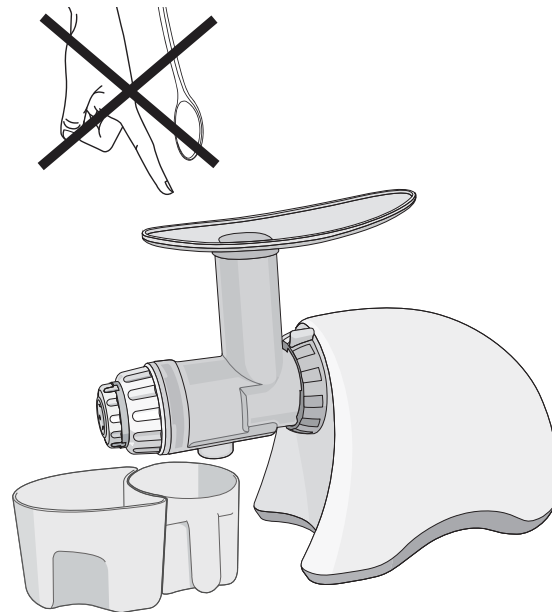
Press the ON button. Place a few pieces of cut fruit or vegetables, one at a time into the feeding tube. Use the food pusher to press the fruit or vegetables gently down the feeding tube. Leave the machine on as you feed in the fruits/vegetables.



Assembly Instructions

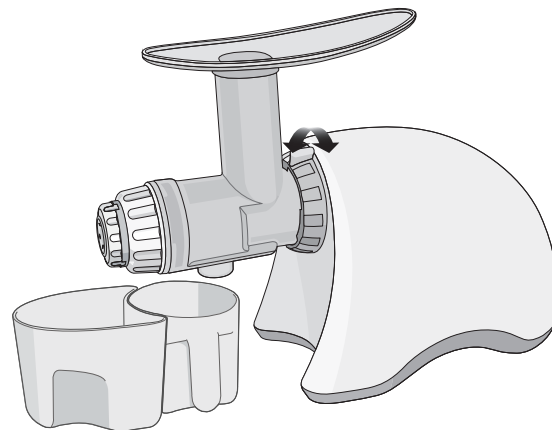
Assembly 5

DO NOT place any foreign objects into the hopper. If the drum set is clogged or the machine stops operating, press the reverse button 2 to 3 times which will clear the clogging. Press the on button again to resume normal operation.



Assembly 6

Switch the juicer OFF before changing accessories or touching any moving parts. Remove the drum set from the main body by turning the locking clip counter-clock wise. Pull the auger forward to disassemble it from the drum set. After juicing, wash all parts in warm soapy water. Do NOT place any of the juicer accessories in the dishwasher.



Assembly 7

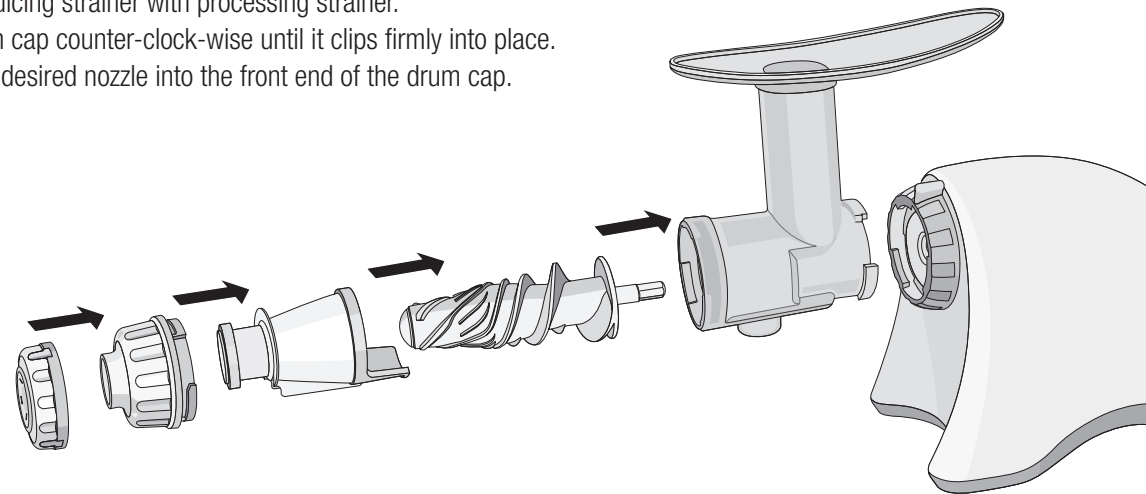
Do NOT run juicer for more than 30 minutes continuously at any one time.



Making Pasta and Noodles

Assembly 1

Open and remove drum cap
Replace juicing strainer with processing strainer.
Turn drum cap counter-clock-wise until it clips firmly into place.
Place the desired nozzle into the front end of the drum cap.



Assembly 2

Sprinkle a small amount of wheat flour on the holding dish placed under the spout.
Press ON button.
Push pasta dough through the feeding tube without stopping.

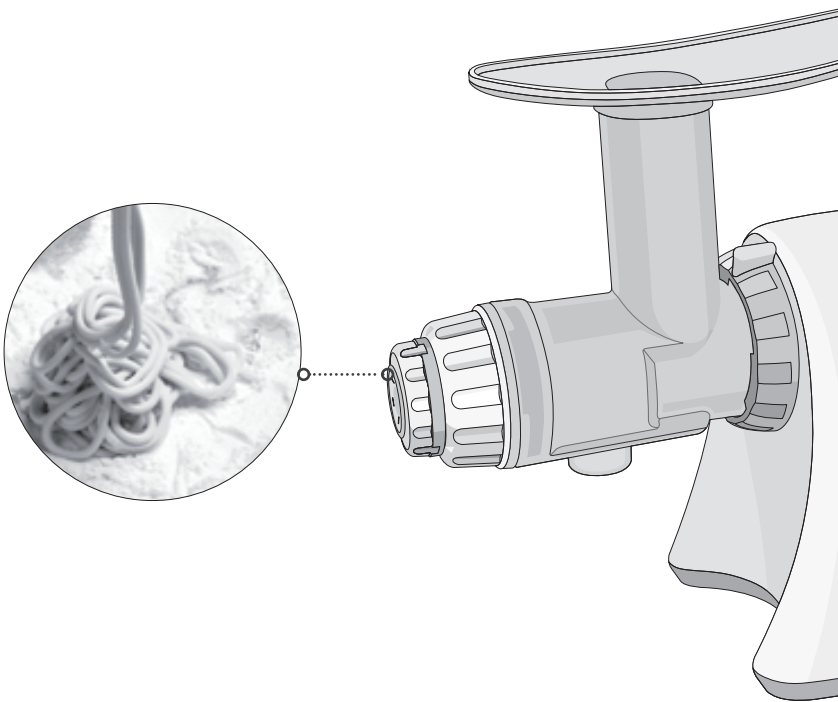


Assembly 3

Use scissors to cut the pasta to desired lengths. Cook according to recipe used.

Assembly 4

Disassemble unit and rinse all parts and accessories first in cold water. Then wash in warm soapy water in your sink – NOT in your dishwasher.



Choosing the Right Strainer

Material	Strainer
Apples, Oranges, Pears, Grapes, Strawberries, Kiwi fruit, Tomatoes, Aloe, etc	Coarse juicing strainer
Kale, Radishes, Beet tops, Spinach, Carrots, Sweet potato, Wheat grass and other leafy greens	Fine juicing strainer
Red/ green pepper, Garlic, Ginger, Chilies, Soaked rice and Beans.	Processing strainer
Pasta, Coffee and Grains, Ice cream, Nut butters	Processing strainer

Notes:

- * Some fruits E.g. pawpaw, tomato, kiwi, pear, produce a pulpy juice as they do not have sufficient liquid for a clear juice
- * Fruits such as bananas and avocado can be processed but do not produce juice

OSCAR
Classic